

per se

SALON MENU

August 1, 2015

HAWAIIAN HEARTS OF PEACH PALM "BAVAROIS"
Compressed Summer Melon, Marcona Almonds,
Cerignola Olives, Fennel Bulb and "Salsa Verde"
30.

SWEET CORN "ANOLINI"
Crispy Quinoa, Meyer Lemon "Condiment,"
Tuscan Kale and "Beurre Rouge"
32.

HUDSON VALLEY MOULARD DUCK FOIE GRAS
per se Granola, Bing Cherries, Sunflower Sprouts,
Celery Branch and Rose Water-Scented Yogurt
Served with Toasted Brioche
40.

"OYSTER ROCKEFELLER"
Tsar Imperial Ossetra Caviar
Applewood Smoked Bacon, New Zealand Spinach and Pernod Cream
125.

"CONFIT" FILLET OF MEDITERRANEAN LUBINA
Bottarga "Ravioli," Pattypan Squash and "Anchoïade"
36.

"RILLETTES" OF FOUR STORY HILL FARM'S POULARDE
"Ragoût de Lentils du Puy," Thumbelina Carrots
and Broccolini Florettes
38.

BUTTER POACHED NOVA SCOTIA LOBSTER
Russet Potato "Gnocchi," Corn Kernels, Chanterelle Mushrooms,
English Peas and Marsala Sauce
40.

BACON WRAPPED VEAL TENDERLOIN
"Pommes Purée," Glazed Radishes, Romaine Lettuce
and Rosemary Jus
46.

SERVICE INCLUDED